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File: DWPI

Dec 6, 1984

DERWENT-ACC-NO: 1985-021720
DERWENT-WEEK: 198504
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TITLE: Deodorised dry garlic mfr. - by blanching peeled garlic, then frying in vegetable oil

PATENT-ASSIGNEE:

ASSIGNEE

CODE

MEIJI SEIKA KAISHA

MEIJ

PRIORITY-DATA: 1983JP-0089922 (May 24, 1983)

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PATENT-FAMILY:

PUB-NO

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☐ [JP 59216565 A](#)

December 6, 1984

004

APPLICATION-DATA:

PUB-NO

APPL-DATE

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DESCRIPTOR

JP 59216565A

May 24, 1983

1983JP-0089922

INT-CL (IPC): A23L 1/21

ABSTRACTED-PUB-NO: JP 59216565A

BASIC-ABSTRACT:

Raw garlic without peel is blanched by hot water immersion, steam treatment, frying in oil under ordinary pressure, or high frequency heating, and the pre-treated garlic is fried in vegetable oil at 90-130 deg.C. and under reduced pressure e.g. 50 Torr or less after rapid cooling of the blanched garlic. The water content in garlic can be reduced to not more than 5% and the deodorisation of garlic is performed completely.

ADVANTAGE - The unpleasant odour of garlic is completely eliminated without reducing nutritive components in garlic by preliminary blanching and frying under reduced pressure. By preliminary blanching the activity of enzymes in garlic which cause the unpleasant odour can be eliminated and the rapid cooling of blanched garlic after heating preserves the cells of garlic.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: DEODORISE DRY GARLIC MANUFACTURE BLANCH PEEL GARLIC FRY VEGETABLE OIL

DERWENT-CLASS: D13

CPI-CODES: D03-H01C;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1985-009119

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